**Vanilla Cake**

*Ingredients –*

* 100g butter
* 100g self-raising flour
* 2 eggs
* 100g castor sugar
* 1 x teaspoons vanilla extract
* 70g icing sugar

*Method –*

1. Prepare yourself and your work area. Preheat the oven to 180C.
2. Using a paper towel, grease your foil dish with butter.
3. In a large bowl, cream together the butter and sugar until the mixture is pale and fluffy.
4. Beat in the eggs one at a time, mixing until the egg is completely incorporated into the batter before adding the next.
5. Mix in the vanilla extract.
6. Mix in the flour using a large metal spoon
7. Place the mixture in the foil dish and level the top.
8. Bake for 20 minutes, or until the cake springs back when the centre is pressed gently with a finger.
9. Remove from the oven and let the cake cool completely.
10. To make the glacé icing, place the icing sugar into a bowl. Add the water a little at a time, stirring, until you get your desired consistency.
11. Spoon the glacé icing into the middle of the cake and gently spread across the top. Decorate with sprinkles, if you like, before the icing sets.

